

Sausage: Raw Material Selection Factors

Raw Material Selection Criteria

Considerations:

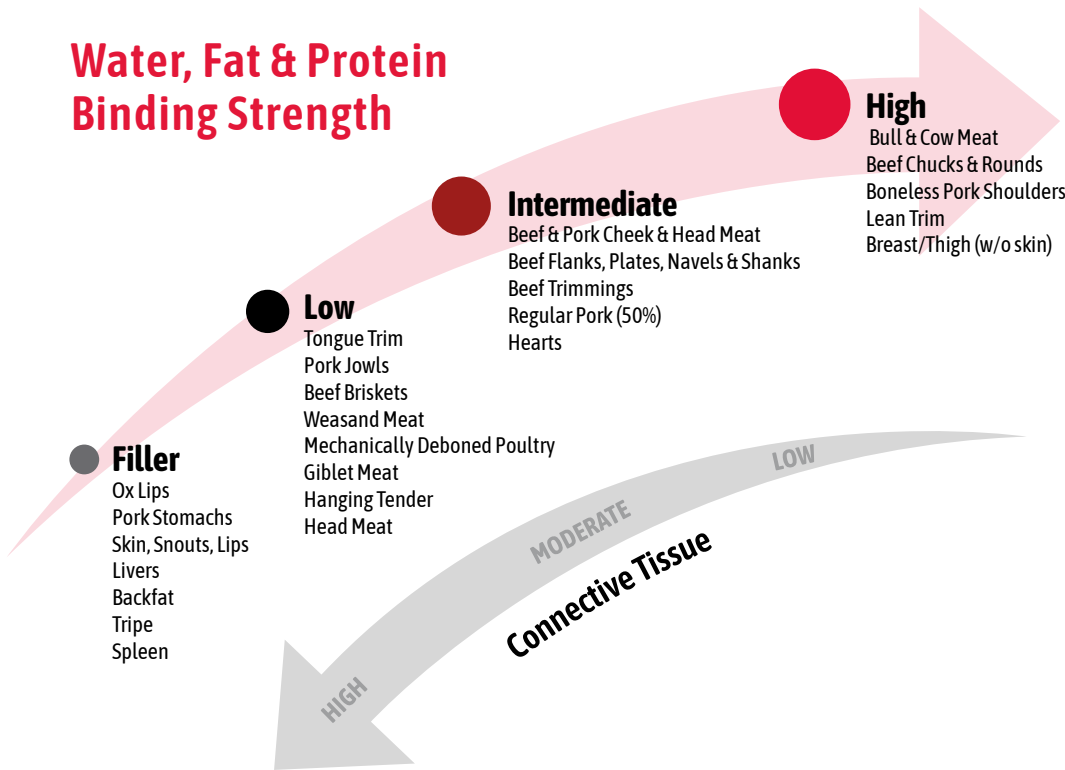
- ✓ Finished Product Standard of Identity*
- ✓ Fat content (flavor/texture)
- ✓ Lean content (texture/bind)
- ✓ Microbial counts (spoilage)
- ✓ Color (appearance)
- ✓ Temperature (appearance/spoilage)

*Determines what a product must contain to be marketed under a certain name ([Labeling-Policy-Book.pdf \(usda.gov\)](#)).

Functionality questions relative to final product attribute goals:

- ✓ What functional purpose will the raw material serve?
- ✓ What is the raw material's ability to bind:
 - Fat?
 - Protein?
 - Water?

Water, Fat & Protein Binding Strength



Product Development

Sausage Type

In compliance with the Standard of Identity?
Emulsified/coarse?
Natural/synthetic casing?

Classification

Uncured or cured?
Fresh or cooked?
Fermented or acidulated?

Raw Material

Beef, pork, lamb, or poultry?
Fat/lean ratio?



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